

HBCLUNCHMENU

starters + bites

warm bread du jour
whole 10 | half 6
balsamic + olive oil 🌿

chilled edamame 6
+ shrimp 13
sesame-garlic 🌿🍣

mushroom poke 18
substitute mixed greens for chips + 4
hāmākua mushrooms, sesame oil,
shoyu, red + green onion,
sesame seeds, crushed red pepper,
sweet potato chips or sushi rice 🌿🍣

french onion soup 11
caramelized onions, crostini,
provolone + havarti cheese

parmesan custard 17
roasted eggplant + red peppers,
marinara, basil-macadamia pesto,
toasted bread 🌿

hawaiian ahi poke 20
substitute mixed greens for chips + 4
(choice of style: mild or spicy)
hawaiian chili oil, onion, shoyu,
sweet potato chips or sushi rice 🌿🍣

classic hand-cut fries 8
truffle mayo, ketchup 🌿

zucchini frites 14
tempura-cruste deep-fried batonnet
zucchini, lemon + dill + garlic crema 🌿

peppered beef carpaccio 16
olive oil, fried capers, shallots, alae salt,
horseradish crema, micro greens 🌿🍣

mezcal-lime mussels + clams 24
sautéed little neck clams + mussels,
hawaiian chili pepper mezcal-lime butter,
local arugula, garlic bread

sushi rolls

makai 18
roasted unagi, tempura crisps,
avocado, teriyaki aioli

tiger roll 20
inside: ahi, crispy onion, cucumber
outside: salmon, yuzu-lemon aioli,
unagi sauce 🌿

rainbow 20
inside: shrimp, cucumber, avocado
outside: ahi, salmon, hamachi 🌿🍣

tekka maki 8
ahi 🌿🍣

crab cake california 17
panko-cruste crab cake, avocado,
cucumber, sesame seeds, green onion,
yuzu-lemon aioli

kalakoa 20
mixed poke, avocado, cucumber,
furikake, chili rayu, spicy mayo 🌿

seared hamachi 20
avocado, watercress, heart of palm,
chili oil-seared hamachi, citrus kosho 🌿

kappa maki 7
cucumber 🌿🍣

spider 18
tempura-fried soft shell crab,
pickled carrots, lettuce,
shichimi tōgarashi, curry aioli

warabi 18
fiddle fern, cucumber, avocado,
crispy quinoa, teriyaki aioli 🌿

spicy tuna 15
ahi, spicy mayo, tobiko,
green onion, cucumber 🌿

shinko maki 7
pickled daikon + shiso 🌿🍣

chirashizushi bowls

traditional 36
+ ahi poke 44
assorted sashimi + poke, tobiko,
ocean salad, nori, sushi rice 🌿🍣

'aina 24
+ ahi poke 🌿 32
vegetable poke, macadamia nuts, heart of palm,
avocado, shredded daikon + carrot, nori, sushi rice 🌿🍣

nigiri + sashimi

hamachi 13
yellowtail 🌿🍣

hotategai 12
shredded scallops 🌿🍣

maguro 14
ahi 🌿🍣

tobiko 8
flying fish roe 🌿🍣

ebi 9
shrimp 🌿🍣

shake 10
salmon 🌿🍣

ikura 8
salmon roe 🌿

unagi 13
freshwater eel

tamago 13
egg omelet 🌿

tako 9
octopus 🌿🍣

Please notify your server of any dietary restrictions so we can accommodate.



can be prepared vegetarian
can be prepared vegan
can be prepared gluten free
consuming raw or undercooked foods may increase risk of foodborne illness

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salads

tataki 28

mixed greens, cucumber, heart of palm, shaved fennel, seared + sliced ahi, creamy sesame dressing, chili rayu 🌶️

brussels sprout 18

+ chicken 24 | + shrimp 25
shaved brussels sprouts, arugula, macadamia nuts, parmesan cheese, dried cranberries, flax vinaigrette 🌶️🌱

crab cake 25

mixed greens, heart of palm, grape tomatoes, wonton chips, sweet chili mayo, honey-sesame vinaigrette

sandwiches

*choice of hand-cut fries or jicama-liliko'i slaw
substitute mixed greens salad + 4*

paniolo burger 23

seasoned ½ lb beef patty, cheddar cheese, applewood smoked bacon, tabasco onions, liliko'i-okolehao bbq sauce, brioche bun

taro-quinoa veggie burger 22

carrots, beets, cucumber, mixed greens, basil mayo, brioche bun 🌱

philly cheesesteak 23

sliced ribeye, sautéed onion + bell pepper, swiss + mozzarella + provolone + parmesan, buttered hoagie

softshell crab po'boy 23

tempura-fried soft shell crab, cabbage + carrot slaw, old bay-yuzu mayo, buttered hoagie

hummus-chicken sandwich 22

grilled chicken breast, garlic hummus spread, oven-roasted + herb-marinated tomatoes, carrots, beets, cucumber, mixed greens, telera roll

mushroom grilled cheese 22

swiss + mozzarella + provolone + parmesan, oven-roasted hāmākua ali'i mushrooms, caramelized onions, sourdough 🌱

mains

fresh catch fish + chips 30

kona longboard beer batter, hand-cut fries, petite salad with white balsamic vinaigrette, lemon-caper tartar sauce

hāmākua mushroom pot pie 20

+ chicken 22

yellow curry vegetable filling, pastry crust, mixed greens side salad 🌱

garlic shrimp yakisoba 28

yakisoba noodles, garlic-ginger shrimp, market vegetables, pickled mushrooms, green onion

petite ribeye 34

7 oz grilled ribeye, garlic butter, crispy brussels sprouts + mushrooms, twice-cooked yukon potato wedges, garlic-scallion crema

ulu + potato gratin 27

breadfruit, yukon potatoes, roasted garlic, hāmākua ali'i mushrooms, cauliflower purée, gluten-free panko crust, arugula, flax dressing 🌱🌶️

sides

ginger-garlic sautéed shrimp 🌶️ 8

crab cakes (2) 16

twice-cooked yukon potato wedges 🌱 8

jicama-liliko'i slaw 🌱🌶️ 5

petite mixed greens salad 🌱🌶️ 12

sweet heat pickles 🌱🌶️ 5

sweet potato chips 🌱🌶️ 5

crispy brussels sprouts + mushrooms 🌱 10

ginger-garlic sautéed market vegetables 🌱🌶️ 8

*To the Hawai'i producers who grow, raise, and catch our fresh island ingredients
and to our community for your continued support – mahalo nui loa.*